



Mobile and Temporary Concessions Guidelines

The Springfield-Greene County Health Department has adopted the 1999 Missouri Food Code, and will be using this code when inspecting mobile and temporary units. Permits are required before any food preparation can begin.

Fees are being charged for the first time in 2009 for food establishments, including temporary and mobile units. The definition of a food establishment is “an operation that stores, prepares, serves or otherwise provides food for human consumption.” The ordinance exempts civil and fraternal organizations, religious groups and schools from paying fees. A permit to operate is still required.

The items listed below will help food concessionaires plan for compliance with regulations and avoid last minute permitting delays.

Food establishments will not be allowed to open until a permit has been issued.

1. Fill out the application form for a temporary or mobile food establishment permit.
2. Pay the permit fee, if applicable.
3. Schedule an inspection appointment with a health inspector.
4. A permit will be issued when the food establishment is found to be in compliance with the 1999 Missouri Food Code.
5. Routine inspections may be conducted throughout the event to monitor compliance.

Definitions

Temporary

A temporary is a unit intended to be used in conjunction with a special event. The temporary unit could be operated out of a building, a tent, a mobile or a pushcart. A temporary unit is not required to be fully self-contained. A temporary unit cannot move from location to location without first getting an inspection and permit for the specific event. The food can all be prepared on site or produced in a kitchen that is under inspection by the health department. A temporary unit is not required to have a commissary if all supplies can be stored on site for the duration of the event and all food preparation takes place on site.

Mobile

A mobile unit can be used in conjunction with a special event, a farmer's market, a promotional event or parked on a street corner for up to 180 days (on approved vendor site only within

Springfield city limits). A mobile unit could be a trailer, a push cart or a kiosk. Kiosk is defined as a movable food preparation area, where unpackaged food is prepared for sale and may consist of several pieces of equipment.

The mobile unit must have a fully self-contained hot and cold water system under pressure. After a satisfactory inspection the mobile unit can purchase a six month mobile permit which allows the vendor to set up at events and operate without first getting an inspection. A current permit must be displayed on the unit at all times.

All mobile units will need a commissary. A commissary could be a location to store supplies and food, or it could be a permitted food establishment where food is actually prepared. The location of the commissary must meet the jurisdiction's zoning laws. The requirements of the commissary will vary based on the food items served and will be evaluated on an individual basis. If the commissary is under the control of another person, then a written agreement allowing the mobile unit to utilize that facility must be filed with this department.

If a mobile is located on one site for more than 14 consecutive days, additional requirements will be imposed by this department and by building development services. Please contact this office for additional information at (417)864-1424.

Mobile and Temporary Unit Requirements

1. A 3-vat sink and separate hand washing sink. The 3-vat sink should be large enough to immerse the largest utensil. A hand washing sink must be conveniently located near food preparation areas. (mobile unit) *Three vat may be located in required commissary.
2. A temporary hand washing station consisting of a container of warm water. Water is dispensed through a spigot. A dump bucket is placed below the spigot. Soap and paper towels are positioned at hand sink. The idea is to let warm water gravity feed over hands for hand washing purposes. (temporary unit)
3. Three dish tubs positioned for dishwashing purposes. (temporary unit)
4. Test strips provided for testing sanitizing solutions. (mobile and temporary units)
5. Waste water must be held in an approved holding tank or directly routed to the sanitary sewer. Storm sewer waste flows directly out into open drainage areas and is not further treated, so waste water containing soap or other chemicals and food debris must be disposed of in the sanitary sewer system. (mobile and temporary units)
6. A hot and cold water supply under pressure is required. (mobile)
7. All windows that are open must be screened or have properly designed and installed air curtains. (mobile or temporary event where there will be animals on display)
8. Fly control measures must be in place or available if conditions warrant their use. (mobile and temporary units)
9. Potentially hazardous foods must be held at 41°F (+/- 2 degrees) or below, or at 135°F (+/- 2 degrees) and above. (mobile or temporary units)
10. Inside lights are required to be shielded and provide sufficient lighting at all work surfaces. (mobile and temporary units)

11. Food preparation and serving area must be provided with overhead protection. Floor must be constructed of a durable surface and properly graded to keep water from pooling. All paper goods and food products must be stored off the floor. (mobile and temporary units)
12. All drink ice is required to be self-draining. Drink ice must be stored in an easily cleanable container with a lid and ice scoop, or kept in the original bag. Beverage tubing and cold-plate beverage cooling devices may not be installed in contact with drink ice. This section does not apply to cold plates that are constructed integrally with an ice storage bin. (mobile and temporary units)
13. Single service cups shall be dispensed from a dispenser or left in the plastic sleeve and opened from the bottom. (mobile and temporary units)
14. Condiments cannot be left outside the fly protection of the food establishment unless in individual packages. (mobile and temporary units)
15. At least one metal stem food thermometer must be available for checking the internal temperature of potentially hazardous foods. The thermometer should be scaled from 0-220°F. (mobile and temporary units)

Person-in-Charge

There must be a designated person in charge of the operation at all times. The person in charge must be able to answer questions concerning food safety pertaining to their specific operation. A permit will not be issued until there is a person in charge who can demonstrate food safety knowledge.

Required Food Handling Procedures

1. Hand washing is required after entering the food establishment, before preparing any food and at any time during the operation when hands may have been contaminated.
2. No bare hand contact is allowed with ready-to-eat foods. Pastry papers, utensils and disposable gloves are all suitable utensils to use in direct contact with food. Because it is difficult to put on disposable gloves without touching them, hands must be washed first.
3. All food must come from an approved source. If food is prepared in another jurisdiction, then proof of inspection must be presented to this department before approval will be given.
4. Food must be cooked to the appropriate temperature. Refer to the "Safe Food, Healthy Customer" booklet on our website for specific cooking temperatures of various foods.
5. It is not recommended that hot held potentially hazardous foods left at the end of the day be cooled and reheated as this incorporates more opportunities for foodborne illness to occur, and cooling equipment is generally limited at this type of event. If food is saved to be cooled and reused, strict guidelines must be followed to ensure it is done properly. Refer to the "Safe Food, Healthy Customer" booklet on our website for specific times and temperatures.
6. Serving utensils used with potentially hazardous foods may be stored in a variety of ways between uses:
 - a. In the hot or cold food,
 - b. On a clean, sanitized surface for up to four hours and then washed and sanitized or switched out,
 - c. In a container of water maintained at 135°F or greater, or
 - d. In a running water dipper well.

Personal Hygiene

1. No rings, watches or other jewelry, except a plain band ring, may be worn on the wrists and fingers.
2. Fingernails shall be neatly trimmed, and no fingernail polish or artificial nails may be worn.
3. Hair covering must be worn in food preparation area, and must completely cover the hair.
4. Employees must contain smoking and eating to an area outside of the food preparation area.
5. If drinks are present in the food preparation area, they must be covered and have a straw or be covered and have a handle. (This helps keep fingers away from the mouth contact surface of the cup.)
6. Employees are not allowed to work around food if they have any of the following symptoms: diarrhea, vomiting, jaundice, sore throat with fever, infected cuts or wounds or lesions containing pus on the hand or wrist.